


# La Maison du Gruyère: Cheese-making timetable for Gruyère AOP

Time may vary by a few minutes from those shown.

The cheese-maker's know-how is essential in the making of Gruyère and he carefully monitors the development of the cheese to intervene at just the right moment.

 Out of opening times

<b>Cheese-making every day</b>	<b>Start of production</b> Heating the milk from 13°C to 31°C <i>time : 20 minutes</i>	<b>Addition of the rennet</b>	<b>Curdling and setting of the milk</b> <i>time : 45 minutes</i>	<b>Cutting the curd</b> <i>time : 8-9 minutes</i>	<b>Stirring before cooking and heating the curds and whey</b> from 31°C to 58°C <i>time : 55 min.</i>	<b>Checking the consistency of the curds</b> <i>time : 10 minutes</i>	<b>Removing the cheese and filling it into the moulds</b> <i>time : 10 minutes</i>
All the year	7h35	7h55	X	8h40	X	<b>9h45</b>	<b>9h55</b>
September to May	8h10	8h30	X	<b>9h15</b>	X	<b>10h20</b>	<b>10h30</b>
All the year	8h40	9h	X	<b>9h45</b>	X	<b>10h50</b>	<b>11h</b>
All the year	12h05	12h25	X	<b>13h10</b>	X	<b>14h15</b>	<b>14h25</b>

## Adding the culture and rennet

First, a natural local culture is added to mature the milk. This lactic starter is based on whey and cultured in the cheese dairy. The cheese-maker then adds the rennet (a natural enzyme preparation extracted from the stomach of milk-fed calves), which causes the coagulation of the milk after some 35 to 40 minutes. At this time, in just 3 to 4 minutes, the consistency of the contents of the vat changes completely.



## Cutting the curd

As soon as the milk sets, the cheese-maker activates three large wire cutters (the curd knives) which slowly slice the curd up into particles the size of a grain of rice. The expert touch of the cheese-maker is crucial at this stage.



## Checking the consistency

The cheese-maker takes a handful of grains and carefully kneads them into a mass to check the texture.



## Transferring to the moulds

The curds and whey are pumped out into stainless steel moulds, which have a plastic topper to enlarge their capacity. The whey runs out and is collected in a large basin underneath.



## Pressing the cheese into the moulds

The drained curd settles down into the moulds and the cheese-maker removes the toppers. He puts an identification mark made from casein, the natural cheese protein, onto the surface of the cheese. The moulds are then put under the press.